



# Papa Don't Preach Patersbier

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## RECIPE STATS

Est. SG: 1.040-1.045

Est. FG: 1.005-1.010

IBU: 26

SRM: 4

ABV: 4%

## INGREDIENTS

6 lbs Pilsen LME

8 oz Aromatic Malt

8 oz Carapils Malt

2 oz US Tettnang Hops

Belle Saison Yeast

## MASH SCHEDULE

Heat 10 quarts of water to 160°F. Pour grain into water, stirring to avoid clumps. Fly sparge with 3.75 gallons of water at 168°F. Mash for 60 minutes at 146°F. Mash out with 6 quarts of 166°F water, or finish the mash as you wish.

## BREWING SCHEDULE

Top off brew pot to reach 5.75 gallons. Bring wort a low rolling boil. Since this recipe includes Pilsner malt, we recommend at least a 75 minute boil. Be careful to avoid boil-overs.

Follow the hop schedule as indicated below.

## HOP ADDITIONS

1 oz Tettnang @ 60 minutes

1 oz Tettnang @ 5 minutes

You may also dry hop with this final Tettnang addition if you wish. This will give the beer a slightly different character, and we encourage you to experiment! Simply add the hops in secondary, or in primary after vigorous fermentation has ended.

## FERMENTATION GUIDELINES

Chill wort to 65°F-70°F, top up to reach 5 gallons in your fermenter, and pitch yeast. The temperature of your fermenting beer should rise on its own, so let it go... this yeast should reward you with plenty of complexity.